Q.1. Explain the various types of menu. (10)
Q.2. Explain the various types of food service followed in catering industry. (10)
Q.3. Explain the courses of French classical menu with relevant example from each course. OR
Discuss different types of breakfasts in detail along with their respective menus. (10)
Q.4. Explain the processing of tobacco for cigarettes, cigars and pipe tobacco. OR
(a) Mention how to take care and storage to be done of cigarettes and cigars.
(b) What are the popular shapes and size of cigar? (5+5=10)
Q.5. With the help of flow chart, explain triplicate KOT system control. OR
List and explain the different types of KOTs. (10)
Q.6. Explain the following (any four):
(a) Crumbing procedure (b) Types of caviar
(c) B.O.T. (d) Supper
(e) High tea (f) Brunch
(4x2 ½ =10)
Q.7. Explain the points to be considered while planning a menu. OR
Explain Mise-en-place and Mise-en-scene. (10)
Q.8. Write the accompaniments of any five:
(a) Cheese (b) Oyster (c) Caviar (d) Chilled melon
(e) Smoked salmon (f) Irish stew
(5x2=10)
Q.9. Give French names of any ten of following:
(a) Egg (b) Spinach (c) Cheese (d) Soup
(e) Apple (f) Fish (g) Chicken (h) Duck
(i) Mushroom (j) Butter (k) Prawn (l) Lobster
(10x1=10)
Q.10. Match the following:
(a) Cigar (i) Pancake
(b) Asparagus (ii) Humidor
(c) Ravioli (iii) Hash brown potatoes
(d) Omelette (iv) Pasta
(e) Tomato juice (v) Vegetable
(f) Crêpes suzette (vi) Worcestershire sauce
(g) Sorbet (vii) Champagne
(h) Caviar (viii) Table d’hôte
(i) Menu (ix) French classical menu
(j) Minestrone (x) Italy
(10x1=10)